

oatmeal stout #3

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **42.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (44.9%)	80 %	7
Grain	Płatki owsiane	1.2 kg (27%)	60 %	3
Grain	Pszeniczny	0.4 kg (9%)	85 %	4
Grain	Brown Malt (British Chocolate)	0.2 kg (4.5%)	70 %	175
Grain	Weyermann - Carafa I	0.2 kg (4.5%)	70 %	690
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.5%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.15 kg (3.4%)	71 %	600
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	60 min	7.1 %
Boil	Fuggles	15 g	20 min	4.2 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	Fermentis

Notes

- Słód brown w 72 stopniach, reszta ciemnych na ostatnie 10min w 72 stopniach
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